

## **DRESSINGS AND SAUCES**

### **ELENA'S SOUR CREAM**

1 Block mori-nu firm silken tofu	1 tsp. salt
1 C. non-dairy milk	1 tsp. onion granules
½ C. cold water	1/8 C. lemon juice
	1 C. oil

Mix in blender. While blending, add 1 tsp. guar gum. Whiz for a second or two. Chill. Makes 3 ½ Cups.

### **PIMENTO CHEEZ SPREAD**

2 cups water  
1 ½ cups brazil nuts, almonds or walnuts  
3 TBs. Tahini  
2 ½ tsp. Salt  
4 tsp. Onion granules  
1 tsp. Garlic granules, or 1-2 cloves garlic  
1 cup pimentos or 1 ½ C. fresh chopped red bell pepper  
3 Tbs. Lemon juice  
½ tsp. Dill seed  
¼ cup barley flour

Blend all ingredients on high 1-2 mins. Until creamy. Pour in saucepan and cook over med-high, stirring constantly until thickened. Place into containers and chill.

Yields: 4 ½ cups

### **SWEET CREAM SPREAD**

1 can coconut milk	½ tsp. salt
½ c. cane sugar	2 tsp. vanilla
1 cup shredded coconut or more till thick	

Place in blender and blend till smooth. Need to add more coconut

till thick.